

Grape Salsa

DIRECTIONS

Harvest: fresh table grapes, green onions, cilantro, jalapeño, lime

Prep Time: 20 minutes

Servings: 5 servings

Quick and easy to make, this grape salsa is sweet, savory and just a hint spicy! Packed with fresh grapes, green onions and cilantro, it's a fantastic way to spice up any party or gathering. Dairy free, gluten free and vegan.

Ingredients:

- 3 cups white (green) grapes, halved
- 3 cups red grapes, halved
- 1 to 1 ½ cups loosely packed fresh cilantro leaves, chopped (about 1 smaller head of cilantro)
- 1 medium jalapeño, seeded and diced
- ½ cup thinly sliced green onions
- juice of 1 medium lime
- ¼ cup olive oil
- 1 teaspoon hot sauce
- 1 teaspoon salt

Instructions:

1. Add all of the ingredients to a large bowl and toss until well combined. Taste and adjust any of the flavors as desired.
2. Cover and refrigerate for at least 2 hours before serving. This salsa gets better and better as it sits! Feel free to tinker with the quantities of any of the ingredients to taste.